

## RECENT RAVE REVIEWS

### 2011 MOUNT HORROCKS WATERVALE RIESLING

94 points No short sprinter, this is a marathon runner that always stands out for its searingly structured acidity and fruit profile to go the distance.

Beautifully clean and precise, it's accented with lemon and lime, this year with a touch of red apple richness that gives it some immediacy, but it's in no hurry. Drink 2016-2019

**Tyson Stelzer, Wine Taste Weekly  
Edition 34, September 2011**

94 points  Light straw-green: a complex bouquet, with spice and citrus, then a multilayered palate with vibrant lime juice flavours, backed by slatey minerality.

**James Halliday,  
Australian Wine Companion 2013**

Stephanie Toole is one of our best winemakers. Her Watervale vineyard is in the heart of the Clare Valley and delivers intense, citrus-flavoured fruit backed by a wonderful, chalky acidity.

From the trying 2011 vintage, this bone-dry riesling will shine with fillets of fresh King George whiting.

**Peter Bourne, Sydney Morning Herald  
Sydney Magazine, October 2011**

94 Points This is an entrancingly fragrant wine with a really engaging nose: lemon citrus, lime blossom and fragrant bath powder. The palate's elegant, taut and precise, showing compact linear shape that holds impressive concentration and length. A convincing wine in every respect, with lovely acid tang to close.  
Drink 2017.

**Nick Stock, Good Wine Guide 2012**

### 2011 MOUNT HORROCKS CORDON CUT RIESLING

94 points  Has already developed a bright, full yellow-green colour: the flavours are, as usual, superrich and ripe, with lime, honey and vanilla balanced by acidity. Can handle rich desserts with ease.

**James Halliday,  
Australian Wine Companion 2013**

93 Points 2011 Mount Horrocks Cordon Cut combines finesse and intense lemon and pear characters in its aroma. The palate is equally fine, with moderate sweetness – I'd call it semi-luscious – and the intensity builds through the mouth to give it great length. "Lots of lemon, lime and citrus peel", Bourne told me. "Very rich and honeyed, with full, intense flavour". This has been a consistently fine wine for many years and this vintage continues the line.

**Nick Bulleid,  
Gourmet Traveller Wine,  
Dec/Jan 2011**

There's now a twist to one of Australia's most reliable sweet rieslings, with the cool 11 season lending a spicier and more peppery edge than ever. There's a hint of greengage plum and preserved lemon to its familiar fleshy peach, fig and pear fruit and unctuous, honeyed finish. Enticingly atypical.  
Drink 2011-2021

**Tyson Stelzer,  
Wine Taste Weekly Edition 34,  
30th September 2011**

### 2010 MOUNT HORROCKS CLARE VALLEY SEMILLON

Pronounced lemon zest and lemon tart, a sense of creaminess, hints of vanilla, bees wax, subtle almond nougat, an attractive spiciness like baked apple-cinnamon with hints of spice – cardamom, turmeric – with straw nuances in the background.

Racy, tangy, freshly-squeezed lemon, rapier acidity accentuates the lemon tartness although there is plenty of mid-palate succulence, grilled pineapple and passion fruit juiciness and textural build-up; overall mouthwatering juiciness, racy vitality, with a long farewell of intense lemon.  
Exhilarating stuff!

**Curtis Marsh,  
TheWanderingPalate.com**

JEFF'S PICK Semillon is renowned in the Hunter and Barossa Valleys but this Clare Valley winery consistently produces wonderful examples. This has an attractively fragrant minerally lemon nose with a crisp mouth-feel on the super pristine clean palate.  
Soft and lovely.

**Jeff Collerson,  
Daily Telegraph, 16th August 2011**

'GET SERIOUS' There's something about a great barbecued chicken that gets the juices going, but all these flavours – garlic, ginger, fennel seed, paprika, saffron and lemon – and you're stepping up a whole new level of cooking. The wine here is perfect to match such heightened tastes... and will surprise you with its lemon zest and ricotta cream characters, as well as its crunchy fruits that offer more than just refreshment. It's a genuinely serious and fulfilling wine.

**Tony Love, Cellar Door,  
The Advertiser SA Weekend,  
June 25th 2011**

# MOUNT HORROCKS



*Spring-Summer 2012 Newsletter*

## DOUBLE TROPHY AND GOLD GOLD GOLD!



Coinciding with her 20th year as owner/winemaker at Mount Horrocks, Stephanie Toole has just returned from collecting two trophies at two of the most prestigious competitions in London.

Mount Horrocks Cordon Cut 2011 won the Decanter World Wine Awards Trophy for 'Best Australian Sweet Wine over £10' and the International Wine Challenge Trophy for 'Australian Sweet Riesling'.

Stephanie is overwhelmed with the result: a double trophy being a rare occurrence as well as a first for Mount Horrocks.

At a third competition, the 2012 Sommelier Wine Awards, Mount Horrocks Riesling 2011 won the only GOLD in the Riesling class. Over 1850 wines were judged by 80 of the UK's finest sommeliers to award just 176 gold medals.

Commenting on the New World Riesling tasting judge Joris Beijn described Mount Horrocks as a great benchmark style: "It's dry, but with zesty, citrusy fruit, good acidity and it's well balanced to boot. ...."

Here is their tasting note: "The sheer purity of the green apple fruit, zesty lime and grapefruit, honey and floral perfume set this elegant Riesling apart from the competition, right from the word go. Exhibiting dry mineral notes, combined with zippy green cooking apples and citrus fruits on an almost off-dry palate, the acidity here is higher than average but, crucially, it's also well balanced, and the finish is long."

This continued international recognition reinforces Mount Horrocks' position amongst Australia's leading riesling producers.



## MOUNT HORROCKS WINES

SPRING-SUMMER 2012 NEWSLETTER  
EDITOR: DARREN JAHN  
PO BOX 111  
AUBURN, SOUTH AUSTRALIA 5451  
TELEPHONE 08 8849 2243  
FACSIMILE 08 8849 2265

CELLAR DOOR:  
THE OLD RAILWAY STATION,  
CURLING STREET, AUBURN  
OPEN 10 AM TO 5 PM SATURDAY,  
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TELEPHONE 08 8849 2202

e-mail us at: [sales@mounthorrocks.com](mailto:sales@mounthorrocks.com)  
visit us at [www.mounthorrocks.com](http://www.mounthorrocks.com)

## 20 VINTAGE TASTING

How lucky am I? Spoilt is what I am. As newsletter editor I get to taste each wine quite a few times. On two occasions now, Stephanie has lined up every single vintage of riesling she has made, in two remarkable vertical tastings.

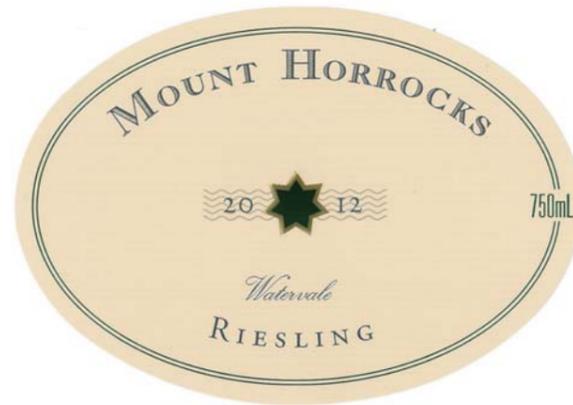


On a blustery July winter's day at Mount Horrocks Cellar Door we tasted all 20 vintages of Mount Horrocks Riesling and Cordon Cut in an eye opening exercise. Whilst detailed in full in the insert to this newsletter, here are some highlights:

- Experiencing the joy of young and old – whilst many of the wines aged superbly, we agreed that drinking younger vintages, at one to four years, was an equally joyful experience to the more novel and rarely seen older wines. The freshness and vitality of young riesling is really what sets it apart from other varieties.
- 2001, 2002, 2010 and 2011 were outstanding vintages with the 2012 appearing to match the quality of any of these and suggesting that buying some of the latter is a very safe bet indeed.
- Screw caps are most definitely a far superior and effective closure. Too many disappointments were experienced with the cork-sealed bottles, compared to the remarkably consistent quality of those under screw cap.



## SPRING-SUMMER 2012 RELEASES FROM MOUNT HORROCKS



### 2012 WATERVALE RIESLING

Stephanie describes the vintage of 2012 as having “near perfect growing conditions” with her riesling fruit in particular “coming into the winery in pristine condition”.

This is a wine that's ideal for both early consumption and long term cellaring, given that Stephanie has described 2012 as the vintage “that may well be the best in 20 years”.

It is a single vineyard, bone-dry wine that is remarkably consistent in style and tremendously age-worthy. It has an almost super-charged fruit intensity that implies sweetness but beware; this is naturally generous fruit flavour, the wine is actually dry.

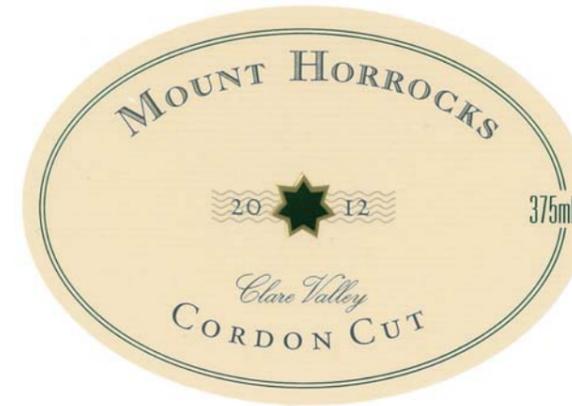
The fruit from Stephanie's organically managed vineyard is hand harvested and processed gently, with only the free-run juice used for this wine. The result is a bold expression of that single vineyard site in a long, fine, palate.

*“Bright crystal clear with slight lime-tinged edge.*

*Lively, fragrant, lemon-lime blossom.*

*Mineral notes.*

*An energetic youth, fresh and lively, vibrant and strong. Lovely citrus tang, bracingly firm, flinty and refreshingly long and clean. It has that crunchy vitality so prized in young riesling along with all the finesse you could expect. Bone dry, it finishes textured and long with racy acidity. Vibrant drinking now, yet shows all the hallmarks of classic age-worthy Clare Valley riesling.”*



### 2012 CLARE VALLEY CORDON CUT RIESLING

The 2012 vintage of Cordon Cut provides a stark reminder of the risks involved in growing grapes, let alone the tricky Cordon Cut. Frost hit Stephanie's vineyard just after budburst, reducing yields but thankfully not quality.

Yes, that's the bad news: there is less than half the normal production of this wine this year so you'd better be quick to secure your case. The good news? It's one of the best yet.

From a single estate vineyard, Cordon Cut is produced by the unique process of cutting the canes, and through extended hang time on the vine, the fruit becomes raisined and concentrated naturally in the vineyard.

This produces a delicate yet intensely flavoured, deliciously sweet wine that tastes purely and simply of the grape itself.

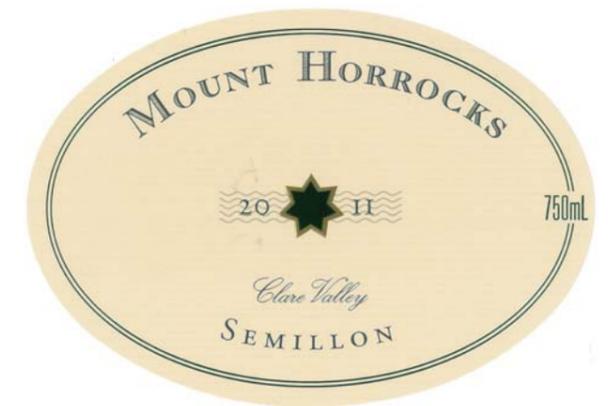
While the wine ages well, we recommend enjoying at one to three years of age.

*“Very pale yellow gold.*

*Essence of lime, vanilla and spice aromatics.*

*Beautifully concentrated, complex sweet riesling, providing bell-clear varietal citrus notes along with stonefruit and attractive florals. Ginger and spice notes dance across the sherbet-like palate which is pristine-clean, light and elegant, bright and long.*

*Easily one of the best Cordon Cuts of the past decade, it is lighter and more tangy than the 2011, with a year or two more cellaring potential. Serve with foie gras or similar savoury-toned appetisers or citrus & stone-fruit desserts.”*



### 2011 CLARE VALLEY SEMILLON

A constant surprise package, Mount Horrocks Clare Valley Semillon is one of the few examples of the variety outside of the Hunter, to consistently receive high praise from the critics – with many describing it as being amongst the best Australia has to offer.

It is hand harvested, crushed and 100% barrel fermented in French oak barriques then matured in oak for eight months. This delivers an oak influenced (not dominated) wine with extra complexity derived from regular yeast lees stirring whilst in barrel. Despite all this, the fruit remains to the fore, with plenty of varietal character, texture and weight.

Tyson Stelzer in Wine Taste Weekly recently reviewed this new release vintage: *“93 points. The cool 2011 season has done wonderful things for Mount Horrocks Semillon, making for an impressively chiseled style. Semillon doesn't always respond well to full barrel fermentation, but here the buttered toast and roast nut characters imparted serve to balance the taut, primary zesty lemon drive of this high-tensile season, pulling into a honed finish of chalky mineral structure and considerable persistence. Drink: 2012-2021”*

*“Gleaming, very pale yellow.*

*Lifted fragrant vanilla spice over apple and pear fruits, generous and appealing.*

*Semillon's lemon zest and herbal characters are held aloft by a deft touch of French oak barrel fermentation, delivering additional texture and spice notes, layered upon sprightly acidity.*

*Flavoursome and stylish, rich and rounded yet not at all heavy. Beautifully balanced, clean and long.*

*Cries out for fuller flavoured seafood or roast poultry dishes and will cellar comfortably for six to eight years but drink best in over the coming four.”*